

Efficiency: These Devices
Lighten Housework

TESTED AIDS FOR THE HOUSEHOLD

System: Every Business
Must Have Its Machinery

The Tribune Institute experts have tested all articles described on this page and know them to equal the claims of the manufacturers. The only unknown element is that of time, for it is obviously impossible to give any article the same wear and tear it would receive during weeks and months of actual usage. The material and construction of each utensil are considered, and it is believed that all described here will give service that is fully satisfactory, although the actual length of wear cannot be guaranteed definitely. Should any of our readers find that an article has broken down under ordinary conditions before it has given reasonable service the facts should be reported fully to this Institute. Both the manufacturers and this Institute endeavor to present to our readers only those articles that have real merit and are of proper construction so as to give satisfactory service.

Prices Are Subject to Change Without Notice

An Easy Running Washing Machine That Heats Its Own Water

THE first principle of efficiency being to attain the maximum result with the minimum effort, the Easy Vacuum Motor Washer may be reckoned almost 100 per cent efficient.

Its simplicity, its ease in running and its lack of fuss or friction won it golden opinions from the electrical engineer of the Tribune Institute, who gave it a part of its thorough testing in our laboratory. But this might all be true and yet mean nothing from the point of view of the housewife, who looks first of all to the cleanliness of the clothes, and, above all, desires a machine that will wash them thoroughly without the usual wear and tear.

When the domestic science expert in charge of the Institute added to her evidence on this important point it became clear that this was an uncommonly good washer. The clothes were thoroughly cleansed, and the flimsiest fabric remained uninjured.

From the outside it looks like any other big, well made copper washing machine. It is constructed entirely of metal, and is mounted upon a three-legged steel frame, requiring a floor space two feet square. The body is a solid copper, tin-lined cylinder, with a removable one-piece cover.

The one-sixth horsepower motor is placed beneath the tub and, by means of belting, drives the operating mechanism. If desired this motor may be replaced by a counter shaft and pulley, making it possible to operate the washer from a gas engine or line shaft.

The washer itself works on the vacuum or suction principle. Two nickel-plated steel plungers or vacuum cups are attached to an upright in the center of the cylinders. When the machine is in motion these plungers move up and down and shift position on each upstroke, bringing every part of the tub under the plungers. The speed of the plungers is sixty strokes a minute, revolving on the upstroke above the water.

The air contained in the cups forces the soapy water through the fabrics on the downstroke and creates on the upstroke a strong suction, which literally pulls the dirt out of the meshes of the cloth.

This plunger equipment can be lifted out at any time, freeing the whole interior of the tub for wringing the clothes.

The wringer, in its galvanized malleable iron frame, is mounted on the side of the tub. Like the washer the wringer is one of the best of its kind, having steel ball bearings with inclosed gears. A convenient hand lever makes it possible instantly to start, stop or reverse the 11-inch rubber rolls.

The vertical bar by which the wringer is



The Washing Machine Which Cleanses Clothes With the Minimum of Wear and Tear. Also, It Heats Its Own Water by Means of a Gas Heater Below

A Small, Portable Electric Oven That Fits in the Smallest Kitchenette. It Will Bake Biscuits, Roast Meat or Chicken and Cook Puddings or Pies.



This Little Alcohol Stove, With Its Compact Fuel Cubes, Is Equally Efficient at Home or in the Trenches



The Tribune Institute

At your Service

is needed. When the work is done, the flame may be blown out, and the cube used again until it is all consumed. Very little residue or ash is left.

The cubes come in tin cans, containing twenty-five each. These cans must be kept closely covered at all times, or vaporless and well-nigh useless cubes will be the result.

Not only are there numberless possibilities in this little stove, regarded as a part of Sam's kit, but it is equally convenient for use at home, in the lavatory, nursery or sickroom, or out of doors on a motor or camping expedition. Men must shave, babies must have hot milk, and an occasional cup of tea or hot soup comes in handy at home, as well as at the front.

Made by the Basic Products Corporation, 233 Broadway, New York.

Therex Blue Flame Stove. Price (Introductory Offer), Stove and can of fuel cubes 35c. Extra can of twenty-five cubes, 35c.

An Electric Iron That Stays Hot on the Bottom and Cool on the Top

ONE electric iron is so much like another electric iron that even the most thorough tests fail to discover any great difference between the members of this closely related family.

When we say that the Simplex Electric Iron (Model 1916) is graceful in line and proportions, well-balanced and convenient to handle, it sounds as if we were describing almost any good electric iron.

The same thing would apply to the statement that it is made of polished nickel-plated steel and is equipped with six feet of detachable flexible connection cord and has a separable lamp socket attachment.

But when we come to the heating element the individuality of this iron stands forth. The upper side of the base of the iron is divided into concentric passageways, in which are placed the radiant or coiled wires of the heating element. In this way the heat produced is radiated directly against the metal and so conducted to the iron surface. Very little heat journeys upward, so that the top of the iron and the handle keep surprisingly cool.

In tests made in the Tribune Institute laboratory this iron heated to 500 degrees Fahrenheit in fourteen minutes. After the current had been disconnected it maintained an ironing temperature above 350 degrees Fahrenheit for nearly fifteen minutes.

The cost of operation at 10 cents per kilowatt hour is 5 1/2 cents per hour of continuous current use.

Made by Simplex Electric Heating Co., Cambridge, Mass., and 120 W. 32d St., New York. Simplex Electric Iron, Model 1916. Price, \$5.50.

(Other articles which have been tested and endorsed by The Institute are shown in The Tribune Graphic.)

CURE YOUR OWN CORNED BEEF

By VIRGINIA CARTER LEE

"I DO ENJOY a good piece of corned beef," said one of the readers of The Tribune Institute pages, to me the other day, "but when I see it fished out by the butcher from the slimy-looking brine barrel and then find it is not the piece I want, I cannot help wishing that we were back in the good old days when housewives corned their own beef at home."

Did she but know it, there is no need of sighing for the good old days of home-corned beef. The present day will do exactly as well. The process of corning meat at home is by no means difficult, so the following recipe and suggestions are given as an aid to the best way of accomplishing it:

SELECTING AND PREPARING THE MEAT

In the selection of a piece of beef to be cured, the housewife has a wide range from which to choose. The rump and round will possibly be found more meaty and consequently considerably higher in price, but they are rarely equal in flavor to those known as the brisket and navel portions, which contain streaks of both fat and lean. The meat when cooked is not so dry and has far better flavor.

When the fresh meat arrives from the market wipe it off with a damp cloth, then heat a large handful of salt and rub it thoroughly into the beef on all sides. Have in readiness a brine made in these proportions: Three quarts of cold water, one cupful of salt, half a cupful of brown sugar and a piece of saltpetre the size of a hazelnut.

Boil the ingredients for a few moments and when cold pour over the meat, which should be put in an earthenware crock. Be sure that the receptacle is large enough to hold the meat easily and that the prepared brine fully covers it.

Allow it to stand in a cold place where it will not freeze and it will be ready to use in six or seven days. This corned beef will be found a vast improvement over the best market corned beef and is very little trouble to prepare.

HOW TO COOK CORNED BEEF

But even the best corned beef can be spoiled in the cooking. If it is put on in hot water and boiled furiously over a hot fire, it will be found tough and stringy, no matter how carefully it has been corned.

Always put corned meats on to cook in cold

water; bring very slowly just to the boil and simmer over a very moderate heat until tender. Allow, as a rule, thirty minutes to a pound of the beef.

The meat is greatly improved if a handful of celery tops, a bay leaf and an onion stuck with whole cloves are added to the water in which it is cooked. If it is to be served cold, allow it to cool in the liquor in which it has cooked. If it is to be used for a hot dinner, you may boil it with cabbage, potatoes and turnips; allowing about an hour for the cabbage and quartered turnips and thirty minutes for medium-sized potatoes. Extra seasoning will not be required for the vegetables, as the salt from the beef is sufficient.

When you come to drain off the water in which the vegetables and meat have cooked, do not make the mistake of pouring it down the kitchen sink; instead, set it aside until the next day, remove the fat that will form in a cake on top, add any additional vegetables with half a can of tomatoes and you have a savory soup.

PRESSED CORNED BEEF

Pressed corned beef will be found delicious. It is just the thing to make sandwiches for the school luncheon or the motor trip these brisk autumn days. To prepare, take six pounds of the brisket of corned beef, remove the bones and tie it up tightly into a compact roll. Put in a large kettle, cover with cold water, add the vegetables and seasoning already mentioned and simmer gently until tender. Let it cool in the water, then remove to a large platter. Set on top of the meat a tin pie plate and put a heavy weight on the plate, so that the meat will be under pressure.

Let stand over night and it is ready to serve. Cold corned beef also lends itself to a number of appetizing dishes and, as every housekeeper knows, a piece of cooked meat in the house helps out many a home luncheon or supper.

Corned beef hash (either browned in the pan or baked), diced corned beef scrambled with eggs or made into a salad with either celery or endive, escalloped with macaroni, creamed and served in tiny bread cases or minced and used as a filling for either baked peppers or tomatoes suggest some novel and tempting ways for utilizing it to the best advantage.

(Miss Lee will very gladly furnish detailed recipes for any of these dishes upon receipt of a stamped self-addressed envelope for reply.)



These Contributed Recipes Have All Been Tested and Approved by Our Domestic Science Experts. Be you \$1.00 for each recipe that is printed. If contributors wish to have rejected recipes returned, stamps must be enclosed. Please list each recipe on a separate card. All measurements are level, and standard measuring spoons and half pint measuring cups are used. Each recipe will provide for six persons. The approximate cost of materials is given, the basis being the market price at the time the test is made.

HOT CHOCOLATE SAUCE FOR ICE CREAM OR SMALL CAKES

2 ounces unsweetened chocolate
1 cup granulated sugar
1 cup hot water
1/2 teaspoon vanilla
Melt the chocolate in the top of double boiler and add sugar. Mix thoroughly. Remove top from boiler and add hot water. Boil until thick and smooth and add vanilla. Serve hot. Makes 1 1/2 cups sauce. Mrs. G. S. C., West Park, N. Y.

How often has your chocolate sauce separated or grained or turned gummy and hard on the cream? This will do none of these disconcerting tricks. For 15 cents, plus a little trouble, you add nutrition and deliciousness to a plain cream or cake.

HAM EN CASSEROLE

1 slice of ham
2 cups milk
3 cups sliced potatoes
Select a slice of ham about one and one-half inches thick and soak in lukewarm water for one hour. Drain and wipe dry. Put in casserole and cover with potatoes. Add milk and bake for one and one-half hours covered in a moderate oven. Remove cover and finish baking—about one hour. —J. McCall, Connecticut.

This is a good dinner dish, but too heavy for the average luncheon. The slow cooking of the ham in the milk makes it very delicious. A

BUTTER CAKES

Mix together one cup and a quarter each of whole wheat and white flour and add half a teaspoon of salt and four level teaspoons of baking powder. Then rub in with the finger tips two teaspoons of butter and wet to a soft dough with one cup of sweet milk. Form into small flat biscuits, handling as little as possible, and bake in a slightly greased spider. Turn and brown on both sides and have the heat moderate. C. L., New York.

purée of peas, a plain lettuce salad and a light dessert, such as a compote of fruit or a gelatine, would complete a delicious and well-balanced meal. The soup may be omitted. The ham en casserole costs about \$1.

ANGEL FOOD PUDDING

1 quart milk
2 tablespoons granulated gelatine
3 eggs
Juice of 1 lemon
1/4 cup of sugar
1/4 teaspoon salt
1 teaspoon vanilla
Soak the gelatine in the milk for one-half hour. Place in double boiler and scald. Combine yolks of eggs, lemon juice and sugar, and pour the milk slowly into the mixture. Heat to steaming in double boiler. After the mixture is cold, add salt, the well-beaten whites of the eggs and flavoring and pour into the mold.

Mrs. D. V. W., Jr., New York City.
Milk and eggs are a nutritious foundation for any dish, but when they are made into a gelatine and properly sweetened and flavored the result is especially delicious and wholesome. It is not expensive (37 cents) and is a very good dessert for children.



These Suggestions Are All Contributed by Readers of The Tribune Institute from Actual Housekeeping Experience. We pay \$1.00 for each one printed. If contributors wish to have rejected items returned, stamps must be enclosed.

A FEW TUBES OF PAINT

The housekeeper will find a few tubes of oil paint and some squares of a good grade of water color money savers. With the water colors she can touch up breaks and scratches on tinted or papered walls. The oil colors, dissolved in gasoline, give an excellent dye for renovating faded or unsightly fabrics. A beautiful velvet rug was ruined for one woman by staining white figures, so she dissolved sepia in the gasoline and went over all these white figures with it, rubbing it in with a stiff brush. The result is a soft, deep ivory tint that enriches the entire rug.—Mrs. A. B. S., Albuquerque, N. M.

JELLIED APPLES FOR DESSERT

Apples are delicious stewed in a rich syrup and when cold covered with a meringue, sprinkled with nutmeats and slightly browned. Gelatine may be added to the syrup while still warm, and poured over the apples. At serving time fill the centre of the fruit with sweetened whipped cream, and nuts if desired. These jellied apples should be served ice cold.—Mrs. J. J. O'C., Washington, D. C.

USES OF A KNITTING NEEDLE

In my kitchen I use an article which to me is indispensable, and that is a steel knitting needle. For testing potatoes and all kinds of vegetables it is invaluable. It has no equal for testing cake. The splinter from the broom or the two-tined

MUFF CONVENIENCES

Sew a small bone ring about three-quarters of an inch in diameter, such as is used for fancy work, inside your muff and attach a short piece of ribbon to it. A handkerchief may be drawn through this ring. Gloves may be buttoned into it, and it will hold a veil or even a small parcel securely.—M. F. S., Albany, N. Y.

BOX TO HOLD VEGETABLES

The box should be divided by partitions, the largest space being for potatoes, another for apples, etc. Where space is at such a premium that provisions have to be bought in small quantities this plan will add much to the comfort and convenience of the kitchen. It may be covered neatly and utilized for a seat. Have the cover hinged, so that it will be easy to open.—Mrs. A. L., Washington, D. C.

A NEW USE FOR OLD SHIRTS

When my husband's negligee shirts are so worn at the neck and cuffs that he can no longer wear them I make them into morning waists for myself by cutting the sleeves half way and making the neck suitable for a sailor collar. The sleeves can be finished with bands or cuffs. The tail of the shirt furnishes material for this purpose. It is surprising how much wear one can get from these waists.—F. E. R., Hoboken, N. J.